



Private Dining

AT CRAGGY RANGE



PICTURED : THE QUARRY DINING ROOM



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Welcome

TO YOUR PRIVATE DINING EXPERIENCE AT CRAGGY RANGE

Our Private Dining Spaces

The Cellar Door

Perfect for your next get-together or informal cocktail celebration. By night, our cellar door transforms into a space to share our celebrated menu in a memorable and relaxed setting. Weather pending, enjoy your welcome drinks and post-dinner catch-ups in the Cellar Door courtyard & herb garden.

Maximum standing capacity - 60 guests

Maximum seated capacity - 38 guests

20 GUESTS ACROSS 2 LONG ADJOINING TABLES
21-27 GUESTS ACROSS 2 LONG TABLES AND 1 BOOTH
28 GUESTS ACROSS 2 LONG TABLES AND 2 BOOTHS
33 GUESTS ACROSS 2 LONG TABLES AND 3 BOOTHS
38 GUESTS ACROSS 2 LONG TABLES & 4 BOOTHS



Available between 18.00 - 23.00

The Quarry

An impressive underground cellar dining room, designed for celebrations and intimate gatherings, with a capacity of up to 18 seated guests.

Maximum seated capacity - 18 guests

Seated across one long table

**Please note access to the Quarry is available only via a staircase and no mobility access is possible.*



Available for lunch between 12.00 - 16.00 & dinner between 18.00 - 23.00

The Library

The best seat in the house and the pinnacle of our hospitality experience. A capacity of 10 seated guests in an intimate setting complimented by an open fireplace and spectacular views of Te Mata Peak.

Maximum seated capacity - 10 guests

Seated across one long table



Available for lunch between 12.00 - 16.00 & dinner between 18.00 - 23.00

Our Signature Menus

FEATURING CLASSIC DISHES FROM OUR AWARD WINNING RESTAURANT MENU, OUR MENUS ARE DESIGNED WITH THE SEASON IN MIND, AND BOAST THE SPOILS OF LOCAL ARTISANS, GROWERS AND OUR VERY OWN ORGANIC KITCHEN GARDENS.

3 COURSE, INDIVIDUALLY PLATED

120.00^{PP*}

Potato focaccia bread & camembert butter

ENTRÉE, *each guest to select one*

Roast halloumi, pine nut sauce, beetroot jubes & burnt honey, walnut dressing

or

Wild venison tartare, tarragon, cured egg yolk, crispy fried anchovy, potato crisps

MAIN COURSE, *each guest to select one*

Pan fried local fish, romesco sauce, broad bean salad & hollandaise

or

Glazed lamb shoulder, almond, braised greens & candied hibiscus

served with our confit garlic roasted potatoes & organic garden leaves

TO FINISH

Soft meringue, macerated strawberries, yoghurt cream & lemon curd

**Available for parties of up to 24 guests*

3 COURSE BANQUET MENU

120.00^{PP}

Potato focaccia bread & camembert butter

ENTREÉS, TO BE SHARED

Organic fried sweet & sour shiitake mushrooms, five spice salt

Raw local fish, lovage pickle, cucumber & horseradish cream

Wild venison tartare, tarragon, cured egg yolk, crispy fried anchovy, potato crisps

MAIN COURSE, *to be shared*

Glazed lamb shoulder, wilted greens, pine nut & parmesan crumb

served with our confit garlic roasted potatoes & organic garden leaves

TO FINISH

Soft meringue, macerated strawberries, yoghurt cream & lemon curd

All guests must dine from the same menu. We are dedicated to accommodating all dietary requirements. Sample menus are subject to season and may change without notice.

Cocktail Events

OUR COCKTAIL EVENT OPTIONS ARE AVAILABLE TO ENJOY ACROSS A NUMBER OF IMPRESSIVE PRIVATE SPACES. OUR TEAM WILL BE ABLE TO CURATE THE PERFECT SOLUTION FOR YOU & TAILOR A NUMBER OF GREAT ENHANCEMENTS FOR YOUR NEXT EVENT.

CANAPÉ MENU ONE - 65^{PP}

Please select five canapés
recommended for events 2-3 hours

CANAPÉ MENU TWO - 75^{PP}

Please select five canapés &
one substantial item
recommended for events 3-4 hours

CANAPÉ MENU THREE - 95^{PP}

Please select six canapés &
three substantial items
recommended for events 4+ hours

CANAPÉS

Freshly shucked oyster, mignonette dressing

Smoked salmon, dill creme fraiche, lavosh

Mozzarella & sundried tomato pastries

Garden herb falafel, buffalo curd

Coal roasted halloumi, burnt honey & espelette

Venison tartare, potato chip & tarragon

Smoked duck, prune relish en croute

SUBSTANTIAL ITEMS

Potato gnocchi, pine nut & garlic sauce

Prawn cocktail rolls, iceberg & marie rose sauce

Pork tonkatsu, cabbage & bulldog sauce

Beef shortrib & spring onion sauce, parsnip purée

We are dedicated to accommodating all dietary requirements. Sample menus are subject to season and may change without notice.



Beverages

OUR SIGNATURE PACKAGES

FAMILY BEVERAGE PACKAGE - 95^{PP}

SERVED FOR THE DURATION OF THE SEATED COMPONENT OF YOUR PRIVATE DINING EXPERIENCE

A selection of our favourites from the Craggy Range Family Collection, boasting both older and current vintages, paired perfectly to both our shared & individually plated menus.

*2022 Craggy Range Sauvignon Blanc, Te Muna Rd Vineyard, Martinborough
2021 Craggy Range Chardonnay, Kidnappers Vineyard, Hawke's Bay
2022 Craggy Range Rosé, Hawke's Bay
2013 Craggy Range Merlot, Gimblett Gravels Vineyard, Hawke's Bay
2020 Craggy Range Syrah, Gimblett Gravels Vineyard, Hawke's Bay*

PRESTIGE BEVERAGE PACKAGE - 115^{PP}

SERVED FOR THE DURATION OF THE SEATED COMPONENT OF YOUR PRIVATE DINING EXPERIENCE

A hand picked selection of our favourites from the Craggy Range Family & Prestige Collections, designed to cater to the most discerning taste.

*2022 Craggy Range Sauvignon Blanc, Te Muna Rd Vineyard, Martinborough
2021 Craggy Range Chardonnay, Gimblett Gravels Vineyard, Hawke's Bay
2022 Craggy Range Rosé, Hawke's Bay
2020 Craggy Range Syrah, Gimblett Gravels Vineyard, Hawke's Bay
2015 Craggy Range 'Sophia' Bordeaux Blend, Gimblett Gravels Vineyard, Hawke's Bay*

TAILORED TO YOU

If you would prefer to speak to our team regarding a personalised selection of wine for your occasion, we would be delighted to create a package or an on-consumption solution unique to your taste. We can bring to life just about anything you dream up - please chat to us today to see what is possible.



Enhancements

BOOKEND YOUR EXPERIENCE WITH A RANGE OF ENHANCEMENTS DESIGNED TO CREATE A LASTING IMPRESSION.

CHEF'S SELECTION OF CANAPÉS - 45^{PP}

Served on arrival, for the first 60 minutes of your event. Designed according to season and with the freshest produce in mind, your canapé selection is the perfect way to commence your Craggy Range experience.

OYSTER BAR - 35^{PP} | 70^{PP}

Freshly shucked oysters impressively displayed alongside a variety of classic accompaniments. Offered for a 30 or 60 minute period during welcome drinks or canapés.

**min 20 guests*

SELECTION OF LOCAL ARTISAN CHEESE - 15^{PP}

Served in a shared format at the conclusion of your dining experience, following dessert, our artisan cheese selection is complimented by our house made accompaniments and lavosh.

A WELCOME COCKTAIL - 25^{PP}

Drawing inspiration from our vibrant herb gardens, allow our team to create a welcome cocktail perfectly suited to the occasion.



Minimum Spends

OUR MINIMUM SPENDS ARE INCLUSIVE OF THE ROOM HIRE FEE APPLICABLE ACROSS ALL FOOD AND BEVERAGE SERVED THROUGHOUT THE DURATION OF YOUR EVENT.

The Cellar Door

SEATED & COCKTAIL EVENTS, UP TO 22 GUESTS



Low Season - 4000

High Season - 4500

Holiday Season - 6000

SEATED EVENTS, BETWEEN 23 - 38 GUESTS &
COCKTAIL EVENTS BETWEEN 23 AND 60 GUESTS



Low Season - 5000

High Season - 6500

Holiday Season - 7500

The Quarry

SEATED EVENTS, UP TO 18 GUESTS



Low Season - 3500

High Season - 4000

Holiday Season - 5000

The Library

SEATED EVENTS, UP TO 10 GUESTS



Low Season - 3000

High Season - 3500

Holiday Season - 4500

MINIMUM SPENDS DO NOT INCLUDE WINE TASTINGS, WINE TO TAKE AWAY, OR ACCOMMODATION CHARGES. MINIMUM SPEND SEASONS ARE DETAILED ON THE NEXT PAGE.

FAQs

SITE VISITS

Site visits may assist you in visualising your event during the planning process. Please ensure that you make a time with us when planning this so that we are prepared, by contacting our events team directly. Please note that site visit availability may not be possible on weekends during peak season.

IS THE MENU FLEXIBLE?

Our sample menu is a great representation of the style of dining in our award winning restaurant. Of course, all dietary requirements are catered for on an individual basis. Please speak to our events team if you have something specific in mind.

MUST I PRE-SELECT MY WINE?

To best ensure availability of your favourite wine throughout the duration of your event, it is essential that your wines are pre selected prior to the date. We recommend a shortlist of your favourite white and red varietals. We will ensure sparkling wine and a great selection of beer & soft drinks is available.

Minimum Spend Seasons

LOW SEASON

End of Easter weekend - Labour Day

HIGH SEASON

Labour Day - start of Easter weekend

HOLIDAY SEASON

Friday before Christmas - January

Vendors

AUDIO VISUAL

Sight & Sound
sightsoundservices.com

FLOWERS

Susanna Todd
susannatoddflowers.co.nz

Pixie Blooms
pixieblooms.co.nz

STYLING

Miss Frou Frou
missfroufrou.nz

FURNITURE HIRE

Flock Events
flockevents.co.nz

PHOTOGRAPHY

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kirstensimcox.co.nz

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